

AMENDMENTS

In the Claims:

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1. (Canceled)
 2. (Currently amended) The process of Claim ~~4~~ 11 wherein G' is greater than about 300 Pa Pascals, ~~and tangent delta is between about 0.2 to about 1.0.~~
 3. (Currently amended) A process for making a suitable dough comprising adding to the dough an amylose-containing starch wherein the resultant amylose starch-containing dough has a peak force of between about ~~140~~ 100 to about ~~100~~ 140 g; a slope of between about 40 to about 60 g/mm; an extension of between about 9 to about 12 mm; and a work area of between about ~~1200~~ 800 to about ~~800~~ 1200 g-mm.
 4. The process of claim 3 wherein the dough has a peak force of between about 130 to about 110 g, and the extension is between about 11 to about 12 mm.
 5. (Currently amended) The process of claim 1 wherein the amylose-containing starch is selected from the group consisting of sago and potato starch.
 6. (Currently amended) ~~A process for using~~ Use of the dough prepared by the process of claim ~~4~~ 11 or 3 in food.
 7. (Currently amended) The ~~process~~ use of claim 6 wherein the food is a fried or baked snack.
 8. (Currently amended) A dough binder comprising an amylose-containing starch at 20% solids content by weight having a an elastic modulus (G') @ ω at a frequency (ω) = 1 rad/sec of greater than about 200 Pascals (Pa) and a phase angle (tangent delta) of greater than about 0.1.

9. (Currently amended) The dough binder of claim 8 wherein G' is greater than about 300 Pascals (Pa), and tangent delta is between about 0.2 to about 1.0.
10. The dough binder of claim 8 wherein the starch is sago or potato.
11. (New) A process for preparing dough having amylose-containing starch as a matrix binder, the process comprising the steps of:
- mixing the amylose-containing starch in a solvent thereby creating a slurry,
 - wherein the amylose-containing starch slurry, at a starch solids content of about 20%, has an elastic modulus (G') greater than about 200 Pascals (Pa) at a frequency (ω) of 1 rad/sec, and a phase angle ($\tan \delta$) greater than about 0.2;
 - drying the amylose-containing starch slurry; and
 - incorporating the amylose-containing starch into the dough.
12. (New) The process for preparing dough according to claim 11 wherein $\tan \delta$ is from about 0.2 to about 1.0.
13. (New) The process for preparing dough according to claim 11 wherein the solvent is water.
14. (New) The process for preparing dough according to claim 11 further comprising the step of adjusting the pH of the slurry to between about 3 to about 9.
15. (New) The process for preparing dough according to claim 11 further comprising the step of optimizing the concentration of the starch slurry to between about 20 to about 24 Baume.
16. (New) The process for preparing dough according to claim 11 further comprising the step of collecting and grinding the dried amylose-containing starch into particles.
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